



Palsgaard®

GLOBAL PRODUCT CONCEPT – BETTER FOR YOU CAKES

# Easy Bake Almond Shortcrust Pie Mix – With Reduced Fat

Prepared by Palsgaard's Bakery Industry Team – by Leif Jakobsen

GLOBAL PRODUCT CONCEPT – BETTER FOR YOU CAKES

## Easy Bake Almond Shortcrust Pie Mix – With Reduced Fat

### BACKGROUND

Cakes are traditionally based on margarine and therefore contain high amounts of saturated fats – or even fats containing trans fatty acids. As the fat content in cakes is often high, a road to BETTER FOR YOU cakes is to change to liquid oil which is low in saturated fats and contain the more healthy unsaturated fat. Fats and margarine in cakes are highly functional and possess a lot of positive properties like aeration and emulsification and provide you with a cake with a nice structure which is not greasy to the touch. Changing to liquid oil will create problems like oiling out and change in texture – or will it?

Using a strong cake emulsifier like Emulpals® 115 to create a good emulsion and nice crumb structure – and Palsgaard® OilBinder 01 to entrap the remaining free oil, will create a cake with the same properties but with a considerable decrease in saturated fats – in other word a delicious BETTER FOR YOU cake.

### PALSGAARD TECHNOLOGY

Emulpals® 115 and Palsgaard® OilBinder® 01

### PRODUCT ADVANTAGE

Emulpals® 115 is a fast reacting cake emulsifier which is perfect for all-in processes and facilitates the emulsification, aeration and crumb structure.

Palsgaard® OilBinder 01 is stabilizing the remaining oil in the cake creating a nice texture without oiling out.

### CONVENIENCE IN A BOX

The desire to make good and healthy cakes will always be there and there and there will always be a reason for celebrating and indulging friends and colleagues.

Normally when making a pie you first need to make the crust, roll it out, and place the crust on the tin making sure it will not fall, then make the almond paste and fill that into the pie.

That's a lot of work, and to make sure that the result will be good, margarine or butter is used. This formulation will be a fusion between the crust and the almond paste while ensuring that the pie is easy to cut and divide into nice pieces.

The pie can be used in several ways; as a standalone pie that can have a mousse or cream on top and then be decorated with fruits, or you can add the fruits on top before baking and the formulation will hold up the fruit pieces.

The formulation can easily be adapted for retail or craft bakery mixes so it will match the requirement from different segments.

During Covid-19 the need for indulgence has increased and with extra time at home there is an increasing demand for delicious home-made cake systems which is easy and fast to make – often without the proper tools and the necessary baking skills.

EMULPALS® 115, PALSGAARD® OILBINDER 01

## Easy Bake Almond Shortcrust Pie Mix – With Reduced Fat – Recipe Suggestion



**Product:** Easy pie formulation that can be used for several types of pie/cake types from a pie where you add mousse or cream on top and decorate with fresh fruits. It can also be made as a pie that can hold up fruits and other types of toppings during baking.

### Recipe

Icing sugar	250g
Almond flour	100g
Bread flour	50g
Skimmed milk powder	30g
Heat treated wheat flour*	27g
Emulpals®115	16g
Modified corn starch**	8g
Palsgaard®Oil binder 01	7g
Egg white powder	5g
Vanilie	3g
Xanthan gum	1g
SAPP 28	1g
Sodium bicarbonate	0.75g
Salt	0.75g
Almond flavour	0.5g
<hr/>	
Premix	500g
Premix	500g
Eggs	250g
Water	70g
Liquid oil	100g
<hr/>	
Total	920g

\* Westhove TM40

\*\*instant clear gel

## Procedure

Method: All – in

### Using a machine and a spatula

Add all the liquid ingredients into the bowl and then add the dry ingredients.

Stir at medium speed for 2 minutes

Grease and fill up with 2/3 of the batter into the desired tin

The batter can hold up different types of fillings like fruits, jam and other toppings

## Oven

Baking time: Approx. 20-25 minutes at 190 - 200°C (374-392°F), depending on size and weight.



## ORDER SAMPLES

To order samples of Emulpals® 115 or Palsgaard® Oilbinder 01, please contact your local Palsgaard office via [Palsgaard.com](http://Palsgaard.com)